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Correspondence from particular farmers, giving

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Letters should be signed with the writer's real

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AGRICULTURAL.

Farmers and Their Hired Help.

It ought not to be a surprise that it is becoming each year more difficult to employ the best help on the farm. Comparatively few of the northern European immigrants who are used to farming, and in their own country were content to be farm laborers, are coming over now. Most of those who do come either go to the West to secure cheaper land, or, since this has become scarce, they also, like the immigrants from southern Europe, betake themselves to the cities for the easier if not more independent work to be there secured. As for our native-born people, very few now take to the farm for a living, for to the hopeful youth of this country it always seems that more money, more honor and more success everywhere can be secured in other vocations. Many young men born on farms have special ability in other directions, and it would be wrong for them not to develop these special talents. Not all of them will be entirely successful, of course. But a man is happy, even though he be poor all his life, if he can work at the tasks that Providence has fitted him to do, than if he were to succeed in amassing wealth at something else.

But there is another reason why even those who like the business of farming are unwilling to become farm laborers for others. Once such young men often find that it is only temporarily, until they could save money from their wages to buy farms of their own. That has of late years become increasingly difficult. All the best land at the West has been taken up, and it is no longer possible to take wild land and start the farming business with just enough money to buy stock and tools and make a "dog out" in which to live. Very many thousands have within the past 15 years done this, some of them even running in debt for all they need, and getting their quarter section of land free, depending on their crops to get them out of debt. Those who happened to get land fertile and well watered succeeded. But there were so many others who failed that the average farmer has had a setback that will not quickly, if ever, recover from.

There is really better hope of increasing the number of independent farmers in the Eastern States by the division of large farms into small, and of small farms into gardens, or places for the growing of small fruits, than there is anywhere else at the present time. If the land is well watered, and though in places it is rough, there are localities where ease of cultivation, fertility, and more important than all, ease, nearness to market, make the subdivision of farms profitable to both the seller and buyer, as every bargain ought to be. A large farm in the States like Massachusetts and New York, unless it consists mainly of land that is too rough for cultivation, is usually of little benefit to its owner. He cannot make the best use of it all, and his capital invested in it keeps him "in a poor house." But if he can interest those in his employ in farming, and dispose of a few acres to a number of these, he will be every way much better off, and in a few years each of these farm employees will have independent homes of their own, where no man shall dare disturb them. That the Socialism, known as the George single tax plan, and making the State the owner of all land, would prevent this ideal of independent land ownership is one of our reasons for opposing it. Another reason is that such plan would prove a failure, and after State ownership a few years land would become deteriorated, as every farmer knows from farm land is sure to do, that its rental value, instead of being a fixed amount, will decline, so that it cannot be worked at a profit even without paying rent.

In the policy of dividing farms and giving to farm employees freshhold to all who wish to farm will be found the only remedy for the evil of an over-crowded land into which American agriculture has fallen. It is true that during the abnormal times of the past

five years gardeners and small fruit growers have made little money. But they have at least made an independent living, while thousands in the cities have lost money, and the poor workmen whom they have been unable to employ have been driven almost to beggary. But these evil times are, we believe, ended. We noted two or three weeks ago the drop out of reserve stocks in Rhode Island print mills as evidence that the obstacles which had so long blocked the wheels of industry were removed, and that with revived industries in all our manufacturing centers we shall soon have employment for every one, as in the years of our greatest prosperity.

Do farmers, fruit growers, milkmen and keepers of poultry realize what this revival of manufacturing industries in New England means to them? Very few do realize it as they should. Men have grown so used to bowing their heads before the blasts of adversity that they are apt to forget that these are not to be forever. Because with one-half the working men of New England either idle, on strike or working only half time, all the fruits and garden products of their section have overstocked the market, the men who lack faith assume, of course, that it would be the height of folly to increase production of anything not absolutely necessary. During this time all the small fruits especially have had to be sold at prices that will enable men out of employment to buy occasionally a few. Can any one judge what will be the result when we have to supply men who are prosperous and at work, and therefore able to buy for themselves and families all the fruit they require. And it will be the same with everything else. Clothing, books, and even newspapers, have suffered from this inability to buy of the mass of people who would gladly buy if they could. When our time of prosperity comes, as we believe it is to do this present year, men will be most surprised to see how prosperity for one means a far greater demand for all agricultural products, and that means, as it always does, prosperity for all.

There is a moral and spiritual effect of this revival of prosperity. It will revive faith and hope among men who have been disheartened and discouraged, and have, perhaps, thought bitterly that life is a failure, and that thought has tempted them to make it so. Men are saved by faith and hope. So long as men can keep these anchors to the soul, it shall not be dismayed, whatever storms shall assail it. The world will become more temperate, more religious, and better every way when the return of national prosperity as the result of last year's Providence shows them that God is still working for us, and that they have something more worth living for. Most of the excess in drinking is by men who only do it, as they say, "to drown their sorrows." Of course sorrows are never permanently drowned in that way, for as the effect of liquor goes off they become more disheartened and discouraged than ever. While it is often said that intemperance is the cause of most poverty, it was Wendell Phillips who turned the quotation square about, and said even more truly that poverty is the cause of most intemperance.

Raising Fall Calves.
One of the chief objections to winter dairying, by which is implied the incoming of new-calf cows in the fall, is the difficulty found in growing the calves born at this season. Milk is worth too much at this season to be fed to calves, and even with milk, unless there are basement barns and with little lighted to shelter calves from cold winds, they are likely to make a poor, stunted growth, and take half the next summer before they start to growing thrifflily again. It is bad enough for the calf that is born in spring to pass its first winter, but it requires greater care and more expensive feed the first winter for the calf born only just before winter began.

Yet if there is a basement where the calf may be sheltered, it may be best to raise it. Almost the first thing to do will be to teach the calf to eat something besides milk. If skim milk is heated to 140° or 160°, and white still warm a tablespoonful of wheat middlings, stirred up in water brought to a boil, is poured into it, the calf will eat it without noticing any difference as compared with the milk it has heretofore had. The proportion of porridge may be gradually increased until, after the calf is three to four weeks old, the milk may be left out altogether. So soon as the calf has learned to eat wheat middlings porridge, it will also eat each day a wisp of clover hay showing that fall of blossoms and well cured. If the porridge causes looseness of the bowels, leave out part of the middlings and turn into it a porridge made from a teaspoonful of white wheat flour stirred into water that is near the boiling point. This will check almost any diarrhea in calves, the greatest danger being that it will check the diarrhea too quickly. One of the best regulators of the bowels for calves is to put a teaspoonful of linseed meal in with each meal of porridge that is cooked. After the calf is three or four months old, a full tablespoonful of linseed meal may be fed night and morning. The clover hay should be fed at noon, and as the calf grows older more of it will be eaten, and some old hay with cut meal may be added.

The fall calves have the advantage for dairies where cows are wanted to drop their calves in the fall. They will be ready to breed in the fall, and their first experience as milkers will be in fall and winter. By feeding them well at this time, the milk flow will be maintained until grass comes, after which it will be for a short time increased. The dry time will not come in summer, when the milk is hardest to make good use of and is worth least. When a cow drops her

calf in the spring and has been heavily milked all summer, it is hard to get her to breed during the short winter days, which is necessary if she is to drop a fall calf and become a winter milker. But after once dropping a fall calf it is easy to manage it so that she will breed at the same time each season thereafter.

Bees and Honey.

It may be a good time to buy bees in the winter, but it is a poor time to move them in cold weather the comb is brittle, and it is liable to break down in moving the hive, not only causing a loss of the honey which has been left for winter stores, but leaving a vacant place which the bees cannot keep warm as they will when the frames are filled with honey. The bees, too, when disturbed by moving fill themselves with honey, and unless there is a warm spell so

writer found 50,000 cells constructed from the same amount of wax." This, then, would give from 21 colonies to nearly two pounds of wax in an eight-frame Langstroth hive. The editor had tested sections of comb from various localities and found the least wax in comb from Colorado and the most in comb from localities where the honey season was slow and the bees had time to chink in wax. This may be worth knowing, that when there is a good honey season the comb may be light in wax, and therefore will require more careful handling.

When Cuban matters are fairly settled, and people return to their agricultural industries, we may expect to receive much honey from that island. A writer in Gleanings who has been there and handled much Cuban honey says that two-thirds or more of the honey which will come from Cuba

will be from a single species of flower, the bellflower, as it is called, which yields a honey almost exactly like white-clover honey, both in color and body, but a trifle milder in flavor. This may compete strongly in our markets with the California honey, and perhaps with some other of our native honey, as it is considered better than basswood honey.

There is another grade of Cuban honey very different in character, dark colored and of a very strong flavor, not as good a honey as buckwheat honey, but which perhaps may be as well suited to bakers' use, who seem to be as well satisfied with a dark, strong-flavored honey as with a better grade.

We do not think that the competition with Cuban honey will make beekeeping a profitable business in the United States for many years yet, as increasing our supply of good honey may cause it to be substituted for the molasses and sugar syrups now used.

Hothouse Produce.
At this writing the quotations of hothouse vegetables furnished by a prominent dealer in such articles present some interesting facts that might be of value to farmers who are engaged in this business. The quotations are for New York city, but a table compiled from quotations obtained at Chicago, Philadelphia, Boston, St. Louis and other large cities shows that nearly similar prices rule in these cities. Fancy tomatoatoes are scarce and firm at 20 to 30 cents per pound; cucumbers in light supply and firm at \$1 and \$1.50 per dozen; mushrooms quiet at 30 to 50 cents per pound, and lettuce 40 to 75 cents per dozen heads.

With such prices ruling in the large cities for hothouse vegetables, the question of profits is easily settled. There is, of course, a limited number of people in cities who will buy these hothouse goods, but that number is increasing every year. They demand the best fresh vegetables, and those shipped from the Southern States can never enter into direct competition with those produced in the hothouses. Choice hothouse vegetables can be raised at a good profit where one has a farm within a reasonable distance of the city, and the necessary knowledge and apparatus. The cost of covering land with glass has decreased so in recent years that the initial expense of establishing a small greenhouse and cold frame is comparatively small.

Mushrooms can be raised at less initial outlay than any of the others. A good mushroom cellar can be found up almost anywhere. The necessary heat can be supplied with a small cooking stove. Then with a few tons of good horse manure and good spawn one can start in this winter's work

that they can take a cleansing flight, this may result in heavy loss from diarrhoea among them. This last is a serious objection against moving them, even when the distance is but short and they are handled so carefully as not to break down the comb. Before moving them take everything ready for their reception. Have the stand just where it is wanted: near to if not in the orchard, away from roads and driveways and where neither animals, poultry nor children will go to stir them up and keep them cross and, not least in importance, place them so that they will have shade on hot days and a windbreak in winter as a shelter from the most prevailing cold storms and winds. If there is not such a place just right, set them where they should be, and build the shade and set out the trees for a windbreak or build a board fence for that purpose.

See that the necessary supplies are on hand early in the season if not before the bees arrive. There should be at least one empty hive for each colony, and two would be better, as they are pretty sure to swarm once, and possibly two or three times, if care is not taken to prevent it, and for those with little experience we think it better to allow swarming than to try to prevent or control it, or to attempt dividing the colony. To do either of these well is an art not often learned in one lesson.

With the hive should be frames, surplus boxes, sections, etc., and enough of good foundation to fill the frames and surplus boxes, and to be ready for all emergencies. The bee smoker, bee veil and gloves should also be ready so that the hive can be opened if it seems necessary, and so that a swarm may be handled as soon as it clusters.

It may be more profitable to send a long distance and pay a round price for a colony of Italian bees than to accept a hive of black bees as a gift from a neighbor, but we should take our chance with the black bees at a reasonable price if near home, and should then send to some reliable purveyor for an Italian queen, paying what might be asked for a tested queen, or one that has been mated with Italian drones. Only a few weeks would be required to change a colony of black bees to a colony of Italians, and to two colonies as soon as they swarmed.

To buy a swarm in any but a movable frame hive would probably be poor economy, as it needs an experienced hand to transfer hives to a proper hive, and the help to do this will greatly increase the cost of the colony. If it is done, do not charge the expense against the bees, but stay and see it done, learn all that it is possible to learn about the bees while watching the operation, and consider the expense as a part of the cost of an education in bee keeping.

Gleanings quotes one authority as saying that "the bees used a pound of wax in constructing 35,000 cells, but an American

as a sort of side issue. Most farmers have so little to occupy their time in winter that a hobby like this might prove both profitable and enjoyable.

Winter lettuce can also be raised without much outlay of capital. Lettuce is a comparatively hardy plant, and it will not be severely injured if the nights do happen to chill it. A small-sized shed with a sloping roof was converted into a lettuce house by a market gardener, who tore off the shingles and replaced them with glass frames. Then two stoves, one at either end, furnished heat enough in the coldest weather to force the lettuce. The first winter he made \$50 over and above expenses. The second year he raised it to \$150. This winter he tells me that he hopes to clear over \$200. He cultivates the hobby merely as a side issue, but it is not a bad one.

S. W. CHAMBERS.
New York.

as wax beans put up all of uniform size 18 and 20 in a bunch. This description of bean is a novelty in the city markets.

Wool Market for 1898.
The wool trade of 1898 presents some features which are worthy of comment, as they have been peculiar, and have been seized upon by some as proofs that the woolen-manufacturing industry has suffered under the Dingley tariff law. Let us see if this is necessarily true.

The total sales of wool during the year at the three leading markets of the country have been 230,488,385 pounds, or about 44 per cent of the 527,055,574 pounds that were sold in 1897. In Boston the percentage was even less than 40 per cent, or 141,132,510 pounds in 1898, against 361,632,100 in 1897. But the amount sold in 1897 was a phenomenal record. Manufacturers throughout the country made haste to put in large

a direct market for their products in England, but must deal with the pork packers of this country, and they want to know two things: first, the method of feeding which will make the most pounds of meat at the lowest cost, and what sort of pork will sell the most readily at the best price.

To the first question nearly every grower of experience would be ready to reply at once, "good corn or cornmeal will make the most meat, at the least cost, of any feed we know, if judiciously used."

The question has been put to several of the leading packers: "In buying hogs do you make it a rule as to how or on what food they have been fattened, and is any difference in price made on account of any different methods?"

Amos & Co. said no difference was made in price if the hogs were fattened on grain, but most feed hogs were undesirable. Swift & Co. reported being in favor, as a rule, of good corn-fed hogs, on account of the meat being firmer and the shrinkage less. Schwarzchild & Salzberger Company said: "Corn-fed hogs preferred on account of better results, and in all instances bring more money than hogs fattened on other foods." Cudahy Company replied: "If fed grain no difference is made in price, but if fattened on corn; food we discriminate against them. Nelson Morris & Co. said: "Strictly corn-fed hogs are preferable." Jacob Dold Company think dry-corn-fattened hogs are standard, and from that to the opposite extreme, a purely grass-fed hog, the adjusted value may decrease from one to two cents a pound. Hammond Company prefer hogs fattened on corn, and T. M. Sinclair & Co. say that hogs fed on firm, flesh-producing foods bring better price than others where it is known. This seems to be a nearly unanimous opinion in favor of hogs well fattened on corn or other good grain, and no inclination to test the leaner animal, that is considered the better adapted to making bacon which will not melt away in cooking, as Professor Shaw says the bacon of the corn-fed hog does.

Some 20 years ago those same English customers would not buy feed fattened in the United States. But a few years ago they thought Danish butter was much better than American, and we notice that those prejudiced hater of American goods, as they called them at that time, will soon come when United States bacon, even if corn fed, will sell for as good prices as any that Denmark can produce from skim milk and buttermilk.

Secretary Cohn of the Kansas Board of Agriculture, in describing the various breeds of swine, says of the small Yorkshires, or Small Whites, as he prefers to call them, that they "so nearly resemble what Americans have known as Suffolk that an expert is unable to tell one from the other."

If this is so, either the Suffolks have changed much from what we saw when we knew them, or the Yorkshires he refers are not such as are seen here now. It is many years since we saw a Suffolk or one called by that name, but they were once quite common in Massachusetts, and among the claims made for them were a very thin skin and the sparsity of bristles.

They certainly justified these claims as we knew them, and as both were found to be faults they were discarded, or only used to cross other breeds upon. They were so nearly naked, with their few very fine bristles, that they could only thrive under cover. One would blister if let out in a hot sun almost as quickly as a naked pig, while they could not endure a cold wind, even though they had a straw stack to hide in, and they were not prolific breeders though very good mothers for small litters.

The small Yorkshires are favorites among those who like a small pig quickly fattened. While not so coarse in bone or bristles as the large Yorkshires, they usually are heavy in the hams and shoulders, and have a thick coat of bristles, perhaps not as heavy as the Poland Chins, or not seeming so because the bristles stand more erect. They are very prolific, often having more than 10 pigs at a litter, and usually eight in the first litter, but when kept as breeders need to be fed very sparingly, or they will fatten from the time they wean their pigs. While we do not advocate them as superior to the large or the medium Yorkshires, and we keep none of either, yet we know that parties in New England make a specialty of growing the small Yorkshires, fattening, killing them, and dressing them for Boston market, and at weights from 140 to 175 pounds each they sell at higher prices than any other pork that comes to our market.

We agree with what Secretary Cohn says about the Tamworths, that they are a slab-sided, long-legged, big-headed, ill-proportioned, but very hardy, half-feral, and, unless they are taken care of, they will be a failure. We advise him to take another look at each of the three Yorkshires, and we believe he will change his opinion of them, even to giving as high a rank for producing good pork at any age and weight, and at as small cost for feedings as either the Poland Chins or the Berkshire, both of which are prime favorites, with Western breeders.

An English paper says that at almost any retail butcher's shop in London, Windsor or East End, if best Canadian pork, any other kind of imported meat is called for, the reply will be, "Wouldn't sell it, sir; nothing but the best English in this shop." And yet in 11 months of last year they imported 327,133 head of live cattle, and 2,790,441 hundred weight of fresh beef. It wants to know if all these imports vanish into thin air as soon as landed.

The dog, when at heel, can be trained to the same degree of perfection as in retrieving.

The swine raisers cannot very well seek

at a time before the passage of the tariff law, and they have needed to buy but small amounts this year in many instances. In Boston during 1897 the sales of wool exceeded the receipts of both domestic and foreign wool by 15,540,486 pounds.

The visible supply of wool in the country at the close of 1898 is reported as being 279,319,017 pounds outside of that in the hands of manufacturers. This is 55,599,721 pounds more than was reported at the close of 1897. But the supply at the three leading markets is different. While it is about the same as at the close of 1898, it is 14,182,850 pounds less than at the end of 1897. This then indicates that there is much in the West that has not come forward, which is further shown by the fact that at Boston the receipts of domestic wool in 1898 were only 80,968,000 pounds, or but about one-half as much as in 1897, when they were 160,916,400 pounds. We do not see a decrease in the number of sheep kept, sufficient to account for this falling off in receipts, and this again brings us to the conclusion that it is being held at Western points in expectation of a larger demand and better prices in the future. The receipts also at the leading markets were increased largely in the latter part of 1897 by the larger sales, and undoubtedly much came forward then that had been held back by growers during the two or three years previous.

There has been no sharp or sudden fluctuations in prices during the year, and we have recorded generally a steady but firm market. During the last quarter there has been a gradual decline in prices upon a so-called or clean basis, which has been marked in the grades most in demand, fine and medium or fine medium territory and in Australia wool, but it remains for the future to disclose whether this decline will prove permanent, or whether higher prices will be established when buying becomes more lively. Time alone will tell.

Live Stock Notes.
Professor Shaw, who has written much in favor of the dual-purpose cow, adapted to produce both milk and beef, is now coming up strongly in advocacy of the single-purpose bacon hog, from which class he exclaims, "equally the so-called grower hog, the razorback in his unimproved condition, and the lean, slab-sided animal which have been insufficiently fed."

But more important than the question of what shall be called a bacon hog is the question, do the swine growers want to raise a bacon hog, even if there is an English prejudice which held a certain class there to pay more per pound for bacon from Denmark or from Canada than they will for the corn-fed bacon of the United States? The swine raisers cannot very well seek

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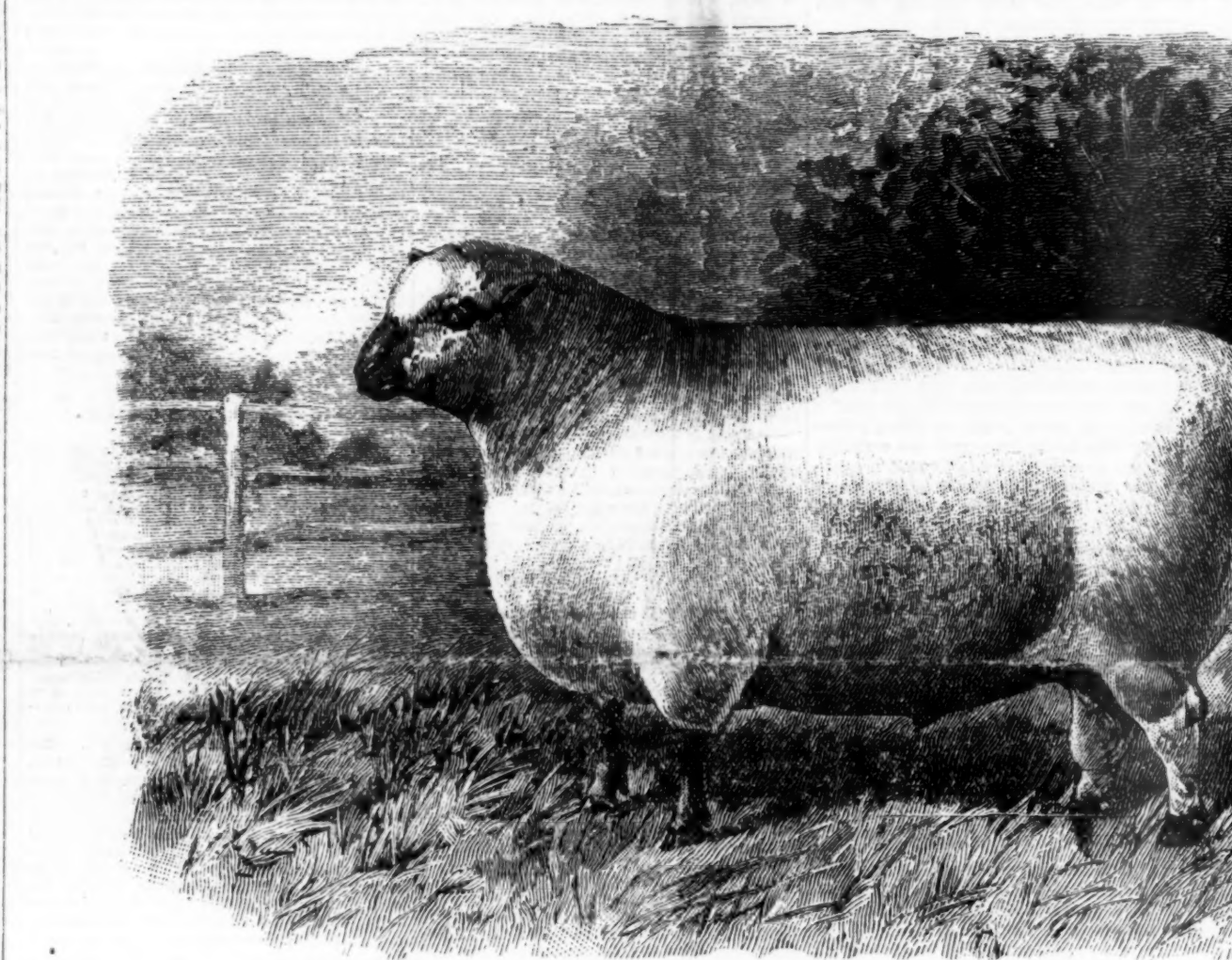
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POULTRY.

Practical Poultry Points.

We hear some complaint that the clover hay sold by dealers in poultry supplies is almost worthless for hens, being so cured that the leaves have dropped off, leaving only coarse stalks which the hens do not like, and which do not contain what they need in a coarse food. We have not tried it, as we usually have enough fine grass from our own and the neighbor's fine grass to furnish what we need after our cabbages have been used up, but an examination of some "poultry clover" we have seen indicates that the charges are not without foundation, and that the ordinary sales of clover hay which sell at about half the price per hundred pounds are often the better poultry food, and if we could not find that we should prefer what is sold as fine clover, but almost anything excepting timothy hay, is better than bare clover stalks, even if the latter are ground into meal.

Occasionally we see articles in our exchanges discussing the comparative merits of a board floor or a cement floor for the henhouse. We think there is but one thing worse as a floor than boards, and that is mud, two inches deep or more every time it rains in summer or thaws in winter. This is well fitted to give hens the roup and scaly legs, and to quickly destroy the flock.

The board floor usually serves as a harbor for rats, this is always ready and willing to help eat the hen food, kill the chickens or carry away the eggs. The boards are also quickly saturated with the excrement of the fowls, and neither scraping nor covering with lime or plaster will keep them clean and free from odor.

A cement floor is free from these faults, but is too hard for fowls to step on even from a roost two feet high, and it is too cold. If it is kept covered with about a foot in depth of sand, and another foot of dry leaves or cut straw, the floor will be as good as can be devised, especially if the sand and leaves are cleaned out once a year, or twice a year would be better where many fowls are kept, and where they must be confined most of the winter. If it cannot be cleaned out in the fall it should be well spaded over, and a new covering of leaves added, which, indeed, should be done several times in the year.

It is needless to say that the floor should be protected from any invasion of water from the outside, or through the roof, and that water pans or leaking troughs should not be emptied in the house, or water slopped when filling them. When these precautions are taken, any dry earth may be used instead of sand, if the sand cannot be conveniently obtained. The sand when mixed with the droppings under the roosts, which should be done often if the latter are not removed from the house, will make excellent top dressing for grass land, and good fertilizer for any grass-growing crop, as it will be rich in nitrogen, and used in that way will well repay all the cost of renewing the material.

In the poultry business, as in nearly everything else, the whole secret of success does not lie in the ability to produce a good article, although, perhaps, that is of the chief importance, but not every one who can do that can succeed in selling it at a good price. An old manufacturer attributed his success to the fact that he always had one eye on the factory and the other on the market, and that is what the producer of eggs and chickens needs to do. Of course, eggs are a cash article almost anywhere and at any time, being easily transported and not too rapidly perishable, but it would mean extra profit if we so planned as to have our largest supply at the season of high prices, and give the house a vacation when eggs sold for a cent apiece or less.

But chickens, and particularly broiler chickens, are different. They should go to the market when they are of such size as the market demands, and when it wants them. This may be in December in Florida or Havana, in January in Washington, March or April in Boston and New York, June in Newport, and August at the White Mountains, but those who are on hand at the right time with a supply of good broilers will find it profitable.

But because those who are near the buyers can make money growing broilers, it does not follow that every one can. If we were asked about the profits of the business by a reader in Kansas and Nebraska we should want to know first where and when they were to market broilers. If they can do better with them than to sell them at the village, two chickens for 25 cents, it will not pay to try to hatch them from eggs that could be sold at 25 cents a dozen, and to rear them during the winter or even the early spring months.

A few years ago we were the first to utter a warning against going too extensively into the expanding business, and to declare that our city customers had not been educated up to paying the high prices for capons when they could buy good chickens so much cheaper. Unfortunately our words did not reach all who were engaged in the business, and our markets were overstocked. Prices went so low as to nearly pay for the food required to make good-sized capons, and the business received a setback that has made capons unpopular with both the producer and the consumer, with the latter because many capons were sent in, by those in a haste to be rid of the excess, that were inferior to the best, and certainly neither fattened nor well fed. In the past year the markets have been so crowded with young ducks that there has been little profit in growing them, except to those who had a reputation for having extra fine birds for which they could get an extra price.

Now, there is danger of an excess of broiler-hatched broilers, which may bring the price so low as not to repay the cost and trouble of hatching and growing them in the winter. There are those who will pay high prices for early broilers, and who would use neither more nor less of them if the price were half as much or twice as much. But the number of such buyers are limited, and there are a multitude who would prefer an older chicken, with more meat in proportion to the bones, even if broilers were sold at the price of old fowl. The moral then is do not go heavily into growing early spring broilers unless reasonably sure of a good market for them.

English poultry raisers who desire good chickens and fowls for market often make use of a cross of the Honan to give better quality to the meat, as they have an excellent reputation in that way. The Honan is undoubtedly the best of the French breeds, being of good form though not so heavy in the breast as the Plymouth Rock. The flesh is very delicate in flavor, and the bones are small, and they seem to have the power when crossed upon other fowl, transmitting these qualities to the half bloods. They are also very hardy as chicks, and are the best layers in the French class, and lay very large, white eggs, which is a recommendation for the English market. They have not the fancy for a dark, brown egg that is characteristic of Boston market. The Crevecoeurs are rather less popular

YARD VIEW OF A SUCCESSFUL POULTRY FARM.

than the Honans. Although they grow very rapidly and attain heavier weights than the Honans, they are thought less vigorous and hardy. They are non-sitters, but only in second class as egg producers.

Old Hens for Mothers.

While the chief use of the hen is to lay eggs and to furnish poultry for the table, it must not be forgotten that this is only a part of the original design which must not be entirely superseded by inventions like the incubator. This latter may do where thousands of young fowls have to be grown for broilers. Not enough hens could be secured in brooding condition to meet this demand, especially as it is largest when the natural impulse of every hen is to lay more eggs and not to become a mother. Hence the incubator is, and will always be, a necessity.

We have to think of the life of an incubator-hatched chicken that is to grow up and live for years perhaps, and never hear the sound of the hen's familiar "cluck." It will practically grow up without any relations, the most desolate kind of an orphan. There are thousands of farmers who keep hens who do not care to grow more chickens than their own hens can hatch. We would advise all such, in this line of their flocks of poultry, to save a few old hens to hatch the chickens needed for next year. The old hens won't lay many eggs. Probably their egg supply has been mostly exhausted. But they will be all the more interminable sitters because of this. Give them the eggs of the most prolific egg producers of the flock, for these will make the best layers.

Most people encourage the brooding habit among their flocks by allowing hens that are nearly past laying to sit a nest, lay ten or a dozen eggs and hatch them out. Of course the old hen is a wretched producer of these chicks, which she knows are all her own, as only her own eggs are in the nest. But the chickens of these old hens will take after their mother in laying few eggs, and then quickly becoming broody. It is by the contrary policy, breeding from eggs laid by fowls that have little inclination to set, that the best breeds of egg producers were probably originally produced. The same policy continued will largely increase egg production.

Poultry is kept for several distinct purposes, and has breeds adapted to each, and we have just shown in the same breed both the young and the old fowl have their separate uses. These should so far as possible be kept distinct, and each individual fowl be put to the work it is best fitted for. Possibly the old fowls kept for sitters will not lay enough eggs to pay their keep. But they will save the time of young hens, which when they try to sit can very soon be broken up, or would probably break themselves up and go to laying again. Generally when a pullet wants to sit she will leave the nest some morning after the eggs are spoiled, thus losing not only her own time but the setting of eggs also, as after the germ has once been started it is easily killed by being exposed to the cold. It is very easy to break a pullet from sitting. Keep her somewhere a few days where she can receive no attentions from the male, and where there is no chance for her to make a nest. Feed her with whole wheat and some milk curd, and keep fresh, clean water always where she can get at it. The sitting is really a fever, and the pullet that wants to sit should have its bill dipped in water several times each day, so as to oblige it to drink. With this treatment and food for three or four days, or even less, more eggs will be brought forward to the period when they need to be rejected, and then you might try to sit the hen on the nest with her eggs, but you could not even then make her sit and hatch them into chicks. Even the hens two years old are not fit for mothers if they are of egg-producing breeds. We have had such hens desert their chicks when less than a month old, and begin to lay another setting of eggs. Not wanting by previous experience, they thought they wanted to hatch these only. This experiment in letting young hens hatch a nest of eggs had cost too much already.

Sensible Poultry Facts.

This is the season of the year in which the producer and farmer get the greatest value from their poultry stock, and it also shows them whether it is advisable to increase or decrease their stock for another year. Poultry raising is as great a business as the raising of fancy horses, cows, dogs, or other classes of stock. It is not necessary for one to go into it in a large degree to make a success, or the greatest profit, but one has to be adapted to the selecting, raising and marketing of poultry stock.

The most serious problem for a fancier to consider is whether it pays best to have thoroughbred stock, or grade stock, if he is catering to the market. Oftentimes combinations are more valuable for eggs and the marketing of dressed poultry than

strictly thoroughbreds.

One of the desirable features with thoroughbreds is that one has an opportunity of selling his surplus stock at a fancy price each year, realizing quite a sum on his cockerels and pullets, or if he is disposed to reduce his hens, he can dispose of them for twice the sum that the ordinary farmer is obliged to sell grade stock for. This idea is one that it is well to take into consideration, because a few extra cents per pound makes a great difference with a farmer who devotes a great deal of his time to the raising of poultry and who has a great many pounds to sell each season.

The demand is always great for fresh poultry and fresh eggs. In the largest markets today one can always realize from five to ten cents more for strictly fresh eggs, or eggs marked with an individual farm; and a quantity that pays a farmer to observe these regulations and connect himself with some reliable concern which has such a trade as would warrant the delivery of such poultry and eggs regularly.

There are many of our largest poultrymen, men with the required experience, who do not seem to be able to make their hens lay in the proper season. If they could lay and hatch their eggs in November, December and January they could realize as much on their stock those three months as they could in six or seven months the rest of the year. We know of several farmers who have orders direct with the consumers (hotels and private families) who sell eggs now for 40 or 50 cents per dozen. One farmer, who has a neighbor who has exactly as good eggs as he, having another neighbor, sells his eggs from 18 to 25 cents less than his neighbor does. It would hardly seem that there should be so much difference in price, excepting that one man is better able to market his stuff than the other.

A large brown egg is the popular one in Boston; the large white egg is the successful one in New York. Farmers raising poultry should bear this in mind, as if they are catering for the Boston market and are desirous of getting the best prices, they should only send the dark brown eggs. Likewise the farmer who sends his eggs to the New York market, he should bear in mind that the white egg is the one that brings the highest price. Fads and fancies rule the market, consequently farmers make a great mistake in not inquiring into the wants and desires of the people.

It pays one who is enthusiastic on the subject of poultry to visit the fairs and exhibitions regularly, that they may learn all the latest information and get what points they can from others, to see the new fowls, talk over the latest methods of feeding, marketing and handling, as each fancier has a different idea. Again, many valuable points can be obtained by careful observation. Poultry raising is one of the most profitable things connected with farming.

Probably the best way better for the amount of money invested and time spent than the hen. She usually is allowed to roam about unnoticed, select her nest in some out-of-the-way place in the barn, get her feed usually where she can best pick it up, yet her comparative value to the farmer is many times greater than his cow, his pig or his sheep. What animal is there that produces such value, that requires so little attention, which is so profitable and so easily marketed? To be successful with poultry only requires due care and diligence with the proper stock to begin with, the right methods of feeding and a proper market.

Orchard and Garden.

We have for a long time believed and advocated the idea that the character of a fruit could be changed by the stock into which was grafted, and that some varieties are more easily effected in this way than others. We find in the National Stockman a letter from a Pennsylvania farmer who notices the same facts of variations in the quality of fruits nominally the same, but who ascribes it to different causes, although we think his argument supports our view more than his own. He says: "The truth of the matter is there is a difference in the appearance of fruits of the same variety, even when the grafts are taken from the same tree. It is not a different strain, but a difference in environments, elevation, soils, etc. Then the age of the tree, its cultivation, etc., have much to do with the size, color and quality of all kinds of fruit. Apples on young, thrifty trees are always larger in size, coarser in grain and not so good keepers as when grown on older and slower growing trees. Some varieties of apples are more subject to change in appearance and quality, on different soils, than others. The old Rambo varies the most of any variety of which I have any knowledge. In an orchard planted by my grandfather 75 or more years ago there were 50 or more Rambo apple trees, and there seemed to be several separate and distinct varieties, ranging in color from green with but very few pale-red stripes to deep red with but few green stripes, and in size from very small to the size of a large Baldwin or medium-sized Fujiwara. And in texture were almost as fine as a Seckel

pear, while others were as coarse in the grain as a pumpkin.

One tree which stood in the dooryard bore medium-sized fruit, light in color, fine grained, and pronounced by all to be the best Rambo they ever tasted, but when grafts taken from this tree were put on other Rambo trees they invariably produced fruit just like the tree on which they were inserted, and not like the tree from which they were taken. I have seen Baldwin of all sizes and of almost all shades of color, and yet there is but one Baldwin apple."

In an orchard of fifty trees we should not expect to find a great difference in environments, elevation or soils, but there might easily be stocks varying much in character, especially if they were, as many used to be, five or six years old, and as some use now, seedlings grown from the apple pomeau at the older mill, which naturally would, then at least, contain seeds from many seedlings as well as some grafted trees. The color, texture and keeping qualities of the fruit would vary according to those qualities in the stock the grafts were set in.

A dressing of 1000 pounds of salt per acre, sowed upon the surface and harrowed in early in the spring, is said to be an excellent preparation of the garden for growing cabbages, cauliflowers and beets. There are low grades of agricultural salt, or salt too impure to be used as table salt, or even in curing meats, without refuting, which can be bought very cheaply, and are as good as the better grades for that business; so also with salt that has been used in salting meat or fish. Whatever of the juices of the meat or fish it may retain will not injure the land.

We remember when a dressing of salt was thought to be absolutely necessary for growing a crop of the best, but he said if he didn't kill the weeds he could "discourage them a bit." Where some of the new and most trouble some weed pests, like the orange hawk weed, "devil's paint brush," etc., are coming in small patches, it may be well to apply two or three times the above amount to those spots to kill the weeds, even though it may kill all other plants for one season, yet the killing of the weeds will well repay the loss of the land, and it will be all the more fertile another year.

While salt is not a fertilizer, strictly speaking, it often acts as such by acting upon other elements in the soil, and liberating or making available the fertility that is dormant in them. We have seen good results from the use of salt upon worn-out or run-down grass lands, though it would not produce the same results upon the same field again until more manure was applied. It is also useful in absorbing moisture from the air and holding it in the soil, as can easily be seen by applying it in a dry season.

Some of those who grow tomatoes for market are reporting good success attained by starting the dwarf varieties very early in March, under glass, and without forcing them to a rank growth, transplanting them to the open ground, and occasionally heading in rampant growing branches. If there are any that need it, so that when they are transplanted to the open field about the last of May or early in June, they will be thrifty, stocky plants, with fruit already set on the vines. After they are well rooted, apply a forcing fertilizer, and there should be tomatoes to take to market early in July, when they will sell as easily for \$1.50 or \$2 a bushel as they would for 25 or 30 cents a month later. Upon the first boxes sold at a high price may depend much of the profit of the entire crop. They also report that in favorable seasons these early started plants often bear quite as well late in the fall as do those which begin to bear later.

Pruning of Trees and Shrubs.

When grown under similar conditions, trees of a particular species or variety assume shapes characteristic of their class and of such growth. Any variety when crowded tends to grow straighter and taller, making better timber trees; while trees of the same variety grown in open situation take on entirely different forms, being more branched and spreading. By judicious pruning we can often greatly aid nature in shaping a tree in a desired direction, but it would be folly to undertake to grow them in form antagonistic.

Pruning should be avoided as much as possible, and practised only enough to secure the desired form for the purpose intended. Better leave to nature entirely unless we have an idea from the start as to the end we wish to accomplish. Yet a few

general suggestions on the subject may not come amiss to those interested in tree growth.

If a little pinching back is done while the tree is young, or removing of small branches which might develop unduly, no great amount of pruning need be done at any one time. But where a large amount of wood is to be removed (unless it is dead, which may be removed at any time), the best time is while the tree is in its dormant state, preferably early in the spring before the growth starts. June is also a good time to remove smaller branches. If done at such times the wounds heal over with the least liability of permanent injury to the tree. Close and clean cutting should be the rule, and all larger wounds should be painted over with white lead to prevent decay.

Especially should these points be considered in the trimming of our less hearty trees, such as the apple, cherry, mountain ash and catalpa. The harder sorts may be safely pruned either in the fall, winter or spring; preferably when there is no frost in the wood, as it then splits and cracks more easily and bad wounds are more liable to be made. Where limbs cross and rub against one another, it is generally best to remove one of them.

Some trees, like the soft maple, are very liable to split in the crotches or have limbs broken down by winds, etc., and hence need watching. Long limbs should be cut back, and where poor crotches are being formed, some of the branches should be cut back, leaving the straightest so as to form a leader of it.

Tops of trees quite often get broken off through accident, in which case a full pruning will greatly assist the tree in utilizing one of the branches as a leader.

The foliage acts as the lungs of the tree, and hence the removal of a large amount at any one time during the growing season must necessarily be a serious setback to the tree.

In transplanting trees all bruised or broken roots should be removed, and the top shortened in proportion to the loss of roots. In all cases good roots should be looked to and prized far above tops. In setting out street trees small trees will generally make fully as fine trees as larger ones, but require more careful watching. The trees generally used for this purpose are long and slender, trimmed bare of branches, top being cut off at a height of eight or ten feet from the root. But it is more desirable to have a few lower branches left on if possible, and cut them back to be trimmed off in a year or two after the tree has a start. This gives a leaf surface which materially aids in the starting of upper permanent branches. Street trees should be pruned a little for a number of years to encourage growth in the desired direction.

GEORGE W. STRAND, Sec'y. Minn. Forestry Association, Taylor's Fall, Minn.

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Cutting Beef for Retail Trade.

The National Provisioner thus figures on the cutting up of a carcass of prime beef which would weigh 710 pounds and sell for \$4 cents a pound, or \$28.70. There would be 24 pounds of neck, 130 pounds chuck rib, 68 pounds prime rib, 92 pounds porterhouse, 34 pounds sirloin, 28 pounds rump, 124 pounds round, 112 pounds plate rib, 32 pounds flank, 50 pounds shin and 24 pounds of shank. The values of these are: Porterhouse at 20 cents, \$18.40; prime ribs at 14 cents, \$9.52; sirloin at 14 cents, \$4.15; round at 8 cents, \$9.92; chuck ribs at 6 cents, \$7.80; rump at seven cents, \$1.96; plate rib, shin and flank at four cents, \$7.36; neck at three cents, 72 cents; shank at 2 cents, 48 cents. This amounts to \$60.53, which certainly shows no profit. But there are bones and meat trimmings to go to the rendering tank in cutting up for retail trade, which would cause a loss, and perhaps non-paying customers may cause a further loss, besides expense of selling, etc.

The provisioner says that adding one cent a pound to the cheaper cuts and two cents to the higher priced cuts will not be enough unless the trade is strictly cash. We think some of our market men would add two cents or more all through, while prime rib goes as sirloin and chuck rib as prime to many a customer.

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Some trees, like the soft maple, are very liable to split in the crotches or have limbs broken down by winds, etc., and hence need watching. Long limbs should be cut back, and where poor crotches are being formed, some of the branches should be cut back, leaving the straightest so as to form a leader of it.

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Tops of trees quite often get broken off through accident, in which case a full pruning will greatly assist the tree in utilizing one of the branches as a leader.

The foliage acts as the lungs of the tree, and hence the removal of a large amount at any one time during the growing season must necessarily be a serious setback to the tree.

In transplanting trees all bruised or broken roots should be removed, and the top shortened in proportion to the loss of roots. In all cases good roots should be looked to and prized far above tops. In setting out street trees small trees will generally make fully as fine trees as larger ones, but require more careful watching. The trees generally used for this purpose are long and slender, trimmed bare of branches, top being cut off at a height of eight or ten feet from the root. But it is more desirable to have a few lower branches left on if possible, and cut them back to be trimmed off in a year or two after the tree has a start. This gives a leaf surface which materially aids in the starting of upper permanent branches. Street trees should be pruned a little for a number of years to encourage growth in the desired direction.

GEORGE W. STRAND, Sec'y. Minn. Forestry Association, Taylor's Fall, Minn.

For Every Farmer.

We have just received a neat pamphlet, entitled "Bradley's Farmer's Record Book." Its 48 pages are closely filled with reasonable and helpful information, which will prove to be of marked benefit to every farmer.

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OUR HOMES.

To Make a Home of a Household.

Beginning anew.

In these early days of the new year, when for a time old things seem new, and the fresh, white pages of "good resolutions" are as yet unsoiled, there is an impetus to special effort such as always comes with the beginning of any new work in which one is deeply interested.

Much good-natured rally is provoked by the resolutions made by some persons with the advent of each new year, and it is no doubt true that the majority of these are broken. If not broken, are the echo of the bells which ring in the new year fairly died away. Yet the fact remains that there is a source of strength in the thought of beginning anew; of closing the covers upon the record of past mistakes and failures, and entering upon a new volume, wherein we hope to write in letters of light.

Along with the resolutions and expenditures of the year just past, one takes a mental and spiritual inventory; and, just as he profits by the revelation of the causes of financial deficits, makes an estimate of the underlying circumstances which have prevented the achievement of success along higher lines. And what better time can there be than the new year in which to change one's course as experience dictates.

Many have at times reflected bitterly upon the sum total of life, which seems for them to have been only a vain striving for rich fruits, with but a few misshapen leaves as the result. How such an one longs to begin anew; to destroy the record of apparent failure, and, with experience as a guide, enter upon a new pathway which may lead to the attainment of his ideals. Such a course is not impossible, in a measure. While past mistakes cannot be obliterated, the future holds manifold possibilities for at least partial atonement and for unlimited achievement.

Any or every day of the year may be a new year's day, one marking the beginning of a new life of higher purposes and worthy achievement along some definite line, and which may stand apart from all others because of that fact. One certainly should never postpone that which he is convinced is the right thing to do.

Nevertheless, the infant year seems an especially favorable time, not only for actual beginnings, but for renewals. Just as the methodical housekeeper at this season carefully inspects her stores of comfort with a view to replenishment, if necessary, or of putting articles which are still of use in the most efficient condition, so in every department of life a similar rule obtains. Exhilaration and impetus are in the air, and one almost unconsciously experiences a renewal of courage, of hope and of faith.

ELIZABETH ROBBINS BERRY.

The Workbox.

BABY'S CHECKED JACKET.

The model seen was made of Fiebler's white Shetland wool, finished with pink. Any other color may be substituted. Use about a No. 9 hook.

Chain 68 stitches, each chain to be drawn out one-eighth of an inch long.

1st row—One treble in fourth (4), 1 chain, miss 1, 1 treble in next and repeat from (4) 33 holes.

2d row—Three loose chains, and 12 long treble in first hole, 2 treble same length in next, and repeat till you have 5 sets of 2 treble to a set, counting the first; increase by 2 in next hole, 4 sets plain, 2 in next hole, 5 sets, 2 in next, 5 sets, 2 in next, 4 sets, 2 in next, 5 sets.

3d row—Six sets, always including the first, increase by a set in space between set, just worked and the next, 2 sets, 5 treble in each of next 2 sets, increase by one in space, 7 sets, increase by set in space; this is the middle of the back; work second half to match.

4th row—Six sets, increase by 2 in next; 2 sets plain, then set in each of 4 spaces in each lot of 5 treble; 2 sets, increase by 2 in next; 2 sets, 2 in next; this is the middle; finish the other side to match.

5th row—Seven sets, increase by 1 set in space; 14, increase in space, 9 sets; increase in space which is made. Finish the other half to match.

6th row—Seven sets, increase by two in next; 14 sets, two in next, 9 sets, two in next; finish remaining half to match.

7th row—Eight sets, increase in space; 16 sets, increase in space; 11 sets, increase in space; 16 sets, increase in space; 11 sets, increase in space; finish other half to match.

8th row—Begins the sleeve. Make 7 sets; increase in space; half treble in next, miss 18, half treble in next. Now finish the 2 half trebles as 1 stitch, increase in space, 19 sets, 2 in next; finish other side to match.

9th row—Twenty-one sets, working into top of half treble as if it were a set, increase in space, 21 sets.

10th row—Set in set to middle, increase 2 sets in that, set in set to end.

11th row—Set in set to middle, increase by putting 1 set in middle space, set on set.

12th row—Set on set, except putting 2 sets in last increase.

13th row—With the colored wool, set in set to middle, set in space, set in set to end.

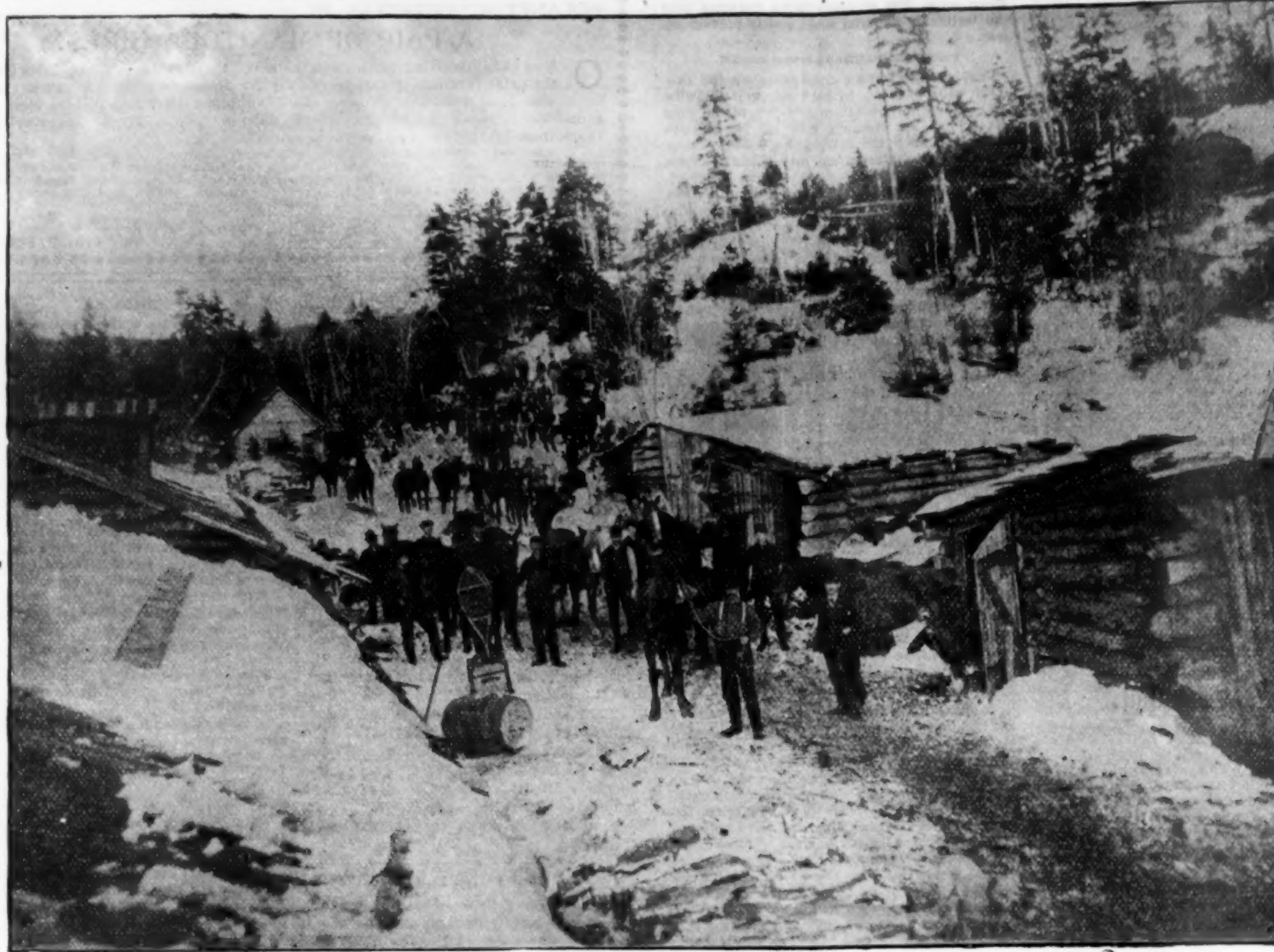
14th row—Same, putting two sets in increase of last row.

The Border: With colored wool begin at neck and work down front; 3 chain, 1 treble in first hole, 3 loose chain, slip stitch in top side loop of same treble, 1 treble in same hole, (1) treble in next hole, 1 treble in same, 3 loose chain, slip stitch in top side loop of same treble, 1 treble in same, repeat from (1) all round, putting 2 sets of 3 treble to a set at corners for fairness. Finish sleeves with border. EVA M. NILES.

Effects of Anger.

Anger is the intoxication of the passions; and like inebriety, by indulgence it grows into a disease. "Anger cannot help it," says the drunkard; and with equal vehemence the passionate man declares he cannot help being angry, when the occasion pushes him into it. At first strong provocations are necessary to overcome him, but gradually he is more and more easily provoked till mere trifles exasperate him, and results ensue utterly disproportionate to the cause. We cannot afford to be angry. It costs us too much of energy and nerve and self-control; and it costs us too much in reputation, character and social standing. It unfits us for every pleasure, unmanes us for useful labor, and embarrasses us in every kind of business. It becomes a weakness that disgraces our best friends, places our worst enemies, and lowers us in our own estimation. It is unreasonable, impolitic and demoralizing. It confuses the judgment, entangles the spirits and leaves us prostrate before the meanest antagonist.

It really unfits us for life's duties, debauches every manly instinct, and shortens life. Every time a man becomes "whiter" or "red" with anger he is in danger of his life. The heart and brain are the organs most affected when fits of passion are indulged in. Not only does anger cause partial paralysis of the small blood vessels,



WINTER SCENE IN THE NEW ENGLAND SPRUCE FORESTS.

but the heart's action becomes intermittent; that is, every now and then it drops a beat, much the same thing as is experienced by excessive smokers.

I believe many a man and woman has undid themselves for a tranquil, peaceful, enjoyable old age, if indeed they have been permitted to attain old age—by weakening and warping their physical and moral powers through intemperance of spirits and fritter of nervous strain caused by indulgence in the passion of anger. Harmony and restfulness of spirit, strength and equality of disposition, and kindly and lovable affection are unknown to these unreasonable, irascible, touch-me-not, thin-skinned people.

It can be avoided. I need to be easily angered. But about forty years ago I was so completely overcome by this passion that I was almost delirious, and came near becoming a criminal. Then I was determined I would not again be angry; and I gradually found that by thoroughly training my emotions and making reason supreme, I could control myself under the most provoking circumstances, till it is now perhaps twenty years since I have been conscious of being angry.—Popular Science.

Croup.

The term croup is, in its strict sense, properly denoted a membranous inflammation, probably diphtheria, of the larynx; but as commonly employed, it means any acute affection of the larynx occurring in a young child, in which there is more or less difficult breathing and a hoarse cough. The first of these is a dangerous disease; the second—false croup—is usually more alarming to the parents than menacing to the child. There is always the danger, however, in the case of a child subject to croupy coughs, that any given attack may be one of true membranous croup, but not recognized as anything out of the ordinary until the little patient's condition has become very serious.

An attack of ordinary croup—false croup—usually begins suddenly in the middle of the night, although there may have been signs of a slight cold for two or three days. The baby wakes with a cough, is found to be breathing with difficulty, and continues to emit a rough, hoarse cough. The choking spell usually lasts for a few minutes only, and then the child falls off to sleep.

Other attacks generally follow, at longer or shorter intervals, one or two a night, one every few days, or only two or three in the year, until the baby has become quite a big child. Then they gradually become less frequent, and finally disappear altogether, for this is an affection from which older children and adults are fortunately exempt.

As has been said, there is little or no danger in false croup, but there is much in diphtheria and some other troubles which may be mistaken for it.

In mild cases, the attack passes off quickly without any special treatment. In more protracted cases, relief is afforded by letting the child inhale the vapor rising from a small pitcher of boiling water into which has been dropped a teaspoonful of compound tincture of benzoin, or the throat may be sprayed by an atomizer containing a solution of boracic acid and bromide of potassium. When the attack of suffocation is very severe, it may usually be cut short by vomiting, which is nature's way of stopping it, which may often be induced by tickling the throat. A sponge wrung out of hot water may be applied to the neck.

The tendency to attacks of croup, which may persist in later life in the guise of a tendency to colds and coughs, may be corrected by cold sprays and a judicious "toughening" regimen.—Youth's Companion.

Care of the Hair.

In France fashion says now that one may wear one's hair in any style liked except the pompadour. The pompadour is out of favor now with well-dressed women. To take its place there are several styles, and perhaps fashion is about equally divided between a high coil, with a bunch of curls over the forehead, and a parting, with the waved hair arranged flat on top and puffed out on each side. The first style approaches that adopted so many years ago by the Princess of Wales, but the curls are looser and more irregular, and it is needless to say, not kept in place by a hair net. The second style is much the prettier, and if carried a bit further would suggest the classical. The curious part of this change of style in hair dressing is the total dissimilarity in the two fashions in vogue. The woman who appreciates the fact that a head of hair well kept and simply arranged is a truly beautiful adornment must give considerable time to keeping the condition of the scalp perfect. To do this it is necessary not only to brush the hair daily, but to give it a thorough wet shampoo at least once a month. The soft, fluffy look of the hair, and its beautiful gloss after having been

shampooed, shows how grateful it is for the treatment given it. Experience, though sometimes a tiresome teacher, has taught me that the best way to cleanse the scalp and the hair is to use very hot water, made "soap-sudsy" with tar soap; use a nail brush, upon which the soap has been rubbed, to scrub the scalp thoroughly, and after every part of the scalp is washed, rinse the hair and head with bath of water, the first being the temperature of that used for washing the hair, and the last or directly cool, the bath having been gradually graded. To get such a bath for the head it is only necessary to hold one's head over the basin and have the water from a small pitcher poured over it. Each bath necessitates the wringing out of the hair until it is quite free from soap, and until the water is as clear as before it went over the head. When the hair is shampooed it is wise to put on a loose wrapper that cannot be injured either by water or soap. I do not advise the use of a fan in drying the hair, as it has been found to give many women severe colds, nor do I recommend the loose Turkish towel for rubbing the hair, since it is apt to leave duffs of white cotton all through it; but for the first rubbing use a thick, hard Turkish towel, and after that rub the hair and the head with ordinary towels which have been made hot for this purpose. You will be surprised to see how quickly and comfortably the hair dries. Do not put the hair up until it is perfectly dry, or it will remain damp for a long time, and have a close, mouldy and altogether undesirable smell about it. Use as few hairpins as you possibly can.

Mustard Plaster.

To put on a mustard plaster is not at all difficult, but to do it in the best way requires some care and skill. In the first place, remember never to give a cold mustard plaster to a patient. It is a very hot and irritating agent, and should be used only when the shock is often great. Either mix it with very hot water, or, better still, have a plate put where it can get warm while you are mixing. Have everything ready at hand, mustard, flour and a spoonful of molasses, with a bit of old muslin or linen, an old handkerchief is the best thing for the purpose.

Stir the mustard and flour together first making the plaster stronger or weaker with mustard as you have been directed. Add the molasses, and then the water until the smooth mass is about as thick as porridge or poultice. Spread your cloth on the warm plate, using the middle portion of the linen, and leaving a margin on all sides, which is to be folded back at the edges. Put a second cloth over the whole, so that the mustard is entirely hid between the two covers, and keep on the plate until it is necessary to apply the plaster.

Why You Should Eat Spinach.

Prominent specialists claim that spinach is the most precious of vegetables, on account of its medicinal and strengthening properties. The emollient and laxative virtues of spinach, owing probably to the salts of potassium it contains, have been long known. It is excellent for the liver, and as a consequence freshens the complexion. Some vegetables contain a relatively large dose of iron. According to Boussingault, the proportion is 0.0074 of iron in one hundred parts of French beans, 0.0083 in one hundred parts of lentils and in spinach very much larger. The chemist Binge has proved that spinach and yolk of egg are proportionately richer in digestible and assimilable iron than all the most renowned ferruginous remedies. Its great value and growing importance are shown in the fact that spinach is already an active ingredient in several new and very valuable tonics.—Sanitary Record.

Etiquette of Handshaking.

While every one shakes hands, not every one knows the etiquette of the ceremony, which changes from season to season according to fashion's latest caprice. Friends, of course, may shake hands as often and in whatever manner it pleases them best to do so. They may grasp each other's hands heartily, hold them for a bit, if they will then release them with a cordial pressure. They may give the real old-fashioned "pump-handle" shake or the high lateral movement, that means nothing but that a simoleon is at one end or the other of the shake, or they may give the shake rotatory. It is in the meeting of strangers or mere acquaintances that the difficulty of knowing just what is expected arises. This, however, is what the latest dictates of etiquette decree.

A hostess, if a true one, should shake hands with any and every guest brought to her house by friends. She should do so on their arrival and on their departure, and when she meets them again if she desires

to keep up the acquaintance. When a girl is introduced to a married woman the older woman must always take the initiative, and if she be good natured and cordial a handshake will follow. When a man is introduced to a woman he must wait for her pleasure, unless he be a much older man or one particularly distinguished. If one woman introduces her husband or brother to another woman it would be natural, indeed, almost imperative, for the latter to shake hands with him, but were he a mere acquaintance it would be bad form to shake hands with him on first introduction.

Regarding dinner guests: If a man is introduced to a woman for the purpose of taking her to dinner she does not shake hands with him, but merely bows. Even at a second meeting bows only are exchanged, and it depends entirely on circumstances whether the acquaintance ever ripens into a shaking-hands one.—New York Tribune.

Domestic Hints.

RUSSIAN CAKE.

Two cakes, chocolate and sponge, are baked in flat, oblong pans. When cold they are sliced into fingers, which are dipped quickly into a thick syrup flavored strongly with wine, or, if preferred, vanilla or lemon. The fingers are then built up in a fancy shape. A favorite one is to pile them up in a square, filling the square with chocolate, which is always a good thing to have on hand, as being being put on the top, food squares of sponge cake are used for chimneys. The chocolate roses filling should be made the day before, and the whole structure and contents thoroughly chilled before serving.

ALMOND PUDDING.

Blanch and beat half pound of almonds, very fine; the rind of one lemon boiled tender, heat it with half pound sugar; mix it with the almonds; beat eggs, leave out 1; the whites; half pound of butter, creamed. When well mixed bake in a paste.

POTATO MIRENCE.

Cut the potato in strips. Have a pan hot and put in about a tablespoonful of butter. Drain the potato ribbons, roll in flour or cracker dust and fry brown.

DELICIOUS CABBAGE.

Take a medium-sized head of cabbage and cut it the same as for cold salad, and place in a stew pan with boiling water to cover it; add a teaspoonful of salt and boil half an hour, then drain off the water and add one-half cup of good vinegar and a tablespoonful of sugar, then set it on the back part of the range to keep hot until the dinner is served. Just before sending it to the table, add half a cupful of rich cream. Cabbage cooked in this way is excellent when cold. The only trouble is, there is seldom any left to get cold, and all say it is delicious.

CHOPPED PASTE.

One pint of pastry flour, one cupful of butter, one-half cupful of sugar, one-half cupful of water, Put flour, salt, sugar and butter in the chopping-tray. Chop together until the butter is thoroughly mixed with the flour, then add the water and continue chopping. When well mixed sprinkle the board with flour, turn the paste on it and roll out flat. Place in a tin plate on the ice. When hard use as puff paste. It can be used as soon as mixed, but will not, of course, be as nice.

SAUTED SOFT-SHELL CRABS.

Wash the crabs thoroughly to free them from sand; lift up the flaps and remove the gills, sand and intestines. Dry thoroughly on a towel dust with salt and pepper, and roll each in flour. Heat two or more tablespoonfuls of butter in a frying pan, lay in the prepared crabs and saute on one side, then turn and cook on the other. Drain for a moment on unglazed paper, and serve in a hot dish, sprinkling them with finely chopped parsley.

Hints to Housekeepers.

These are days in which exposed water pipes are as to freeze. It should be remembered that boiling water ought never to be poured down a frozen pipe. Cold water and salt in the proper treatment, and one which will not injure the pipe. A pretty set of old blue willow ware is a desirable possession. For hanging satin-lined waists the ordinary wire hangers are taken and wound neatly with satin ribbon of any color desired and neatly fastened on the under side with little bows. These are simple to make and are pretty gifts to make a fastidious woman.

The big Spanish red peppers which are imported canned are delicious fried with steak in place of onions. They are sweet peppers with a distinct flavor of their own, and are not hot. The green Spanish peppers, the seeds of which are a very hot, are allowed to ripen in Spain and then dried, when they have something the appearance of prunes and are sold by the pound. They are used for stuffing chickens and minced in various ways.

A denim tablecloth contributed a pretty effect to a luncheon recently. It was made with the light side uppermost, the dark side being turned up around the cloth as a deep hem, which was feathered down. The centerpiece, dish and plate doilies were all of Mexican drawn work, showing with excellent effect over the light blue cover. A pretty set of old blue willow ware was used for the luncheon service. When one does not own a polished table, or when it is not in good order, the denim cloth is a valuable possession.

Stuffed dates and stuffed figs are both delicious and easily prepared, and can be made a day or two before wanted. Select choice dates, stone

them, and replace the seed with an almond, then roll in granulated sugar. The figs should also be choiced and large. Cut each fig in half and remove the centre. To this add finely chopped English walnuts, almonds and seeded raisins, and flavor with little brandy. Into each half put a portion of this mixture and fold together, and roll in granulated sugar.

An old housekeeper who has many practical ideas uses for shortening plain cakes like gingerbread, and for frying of all kinds a combination of lard and lard, a proportion of one-third lard, lard. In putting it on the stove to fry out, the cream is at first with cold water, and the fat heated in this way, by the time the water has evaporated, has lost the unpleasant odor so disagreeable and persistent in a house.

To the advice of a health-board official that in these days of the prevalence of grip one should keep warm, dry and clean, might be added a further caution against reckless eating. A good aspect of indigestion is an excellent invitation to grip. To the use of reasonable food is recommended, too, as a value in preserving the equilibrium of the system. While on this subject it may be worth while to record that one physician finds for some commendable the custom women use of wearing face veils. "Not," he explains, "that the veil is fine enough to act as a screen against the microbes, but they have an effect in keeping a woman's mouth closed. She finds that the moisture of her lips when her mouth is open is annoying and acquires a habit of holding her lips closed. This insures nasal breathing, and that in itself is a valuable safeguard." At last, then, women have a reason to give to the outside world for having been preaching for seasons against the same veil.

Cake is kept moist in a tin, adding (for a length of time) a piece of fresh bread daily.

A teaspoonful of salt, added to a quart of coffee, when made greatly improves the flavor. Knives—lined pans and dishes may be cleaned by scouring with eggshells and rinsing in clean, warm water. Dry with a soft cloth.

The Fashions.

A pretty gift which will not long lie in desuetude is an embroidered blotter. A bit of cardboard, three by eight, is covered with embroidered linen; then two pieces of ribbon are crossed. Two or three pieces (if colored) of blotting paper—the colors to harmonize with the embroidery work on the linen covering—are out the size of the cardboard, and two holes, about an inch apart, are made at the top. Through these holes is passed a thin ribbon, running also through the covered cardboard, which is tied on the outside in a stylish bow. Instead of the embroidery, a water-color painting can be used in the design on the linen covering.

Colored designs are the latest in silver candlesticks. They are made with plain gilt or enameled borders.

Fretty neck clasps are enameled and jeweled with both silver and gold.

The spring will see nearly all skirts made with side (belts, either real or simulated by buttons and lacing cords. The long retained skirt with its close sheath effect will remain in vogue; open-fronted coats and caftans will continue in great favor, and everything designed to impart a look of sturdiness and grace will be followed by the modiste and tailor in the making of gowns for the new season.

Brilliant red-cloth coats trimmed with black Persian lamb are closely covered with black silk and enameled appliques of unique pattern. Sleeves of the same rich trimming cover very close sleeves. If the red cloth is to remain below eight inches (if the shoulder, this portion being perfectly plain, giving the effect of a small puff. The vest on some of these wraps is of black fur; with three circular buttons and its applique garlands, and on others still the vest is of cream white cloth, trimmed with very narrow braiding in black and gold.

In evening dress, a style much used by the modiste is a princess shape, perfectly smooth and close fitting over the hips, the bodice portion low to the neck, with a rippling bertha drapery at the edge. The monaquaire sleeves reach to the elbow, and the skirt is trimmed with three circular buttons and its applique garlands, and on others still the vest is of cream white cloth, trimmed with very narrow braiding in black and gold.

On account of the great change in the style of the dress skirt, it is no longer necessary, in making up evening wraps, to allow for much extra breadth across the shoulders, and while there is much elaboration about the neck in the way of large, pictureque collars, neck ribbons and bows of lace, ribbon and fur, neck ribbons are not undervalued, and it is considered better to show long shoulder lines than to cover the wrap on the upper portion with weighty accessories.

The clinging effect so much desired in evening wear is augmented by lining them with silk-warm cashmere instead of tulle, as the rustle is no longer desirable.

Coral beads are now popularly worn with evening dress gowns and on the street. They should be worn—several strings—on the outside of the severe collar. Those of pink coral are preferable, and if one has not been fortunate enough to inherit a strand it is a matter of slight expense to obtain a suitable one from a jeweler. The beads give a needed touch of brightness to a dark, severely cut costume.

One sees a good number of feather muffs carried. They, of course, match the boots that seem to remain popular, although winter has begun to earnest. The introduction of muffs would certainly seem to indicate that the popular feather boa will be worn throughout the winter.

A new hat ornament consists of an enameled ball studded with moss gems and fastened spirally on a long gilt hairpin. The ball sticks straight out of the knot.

would stand on end at the thought of wearing some of the outspread, upstanding, too-heavy combinations of lace, ribbon, feathers, velvet, spangles and what not worn by women here. Parisians who cannot afford diamonds or two precious gems wear one or two things in their hair when in full dress at a season. The more chic of these two is a stiletto coque to their black or white, which curls gracefully around forehead and is fastened with a jeweled pin. The effect is stylish and striking, while the ornament is too small to interfere in the slightest with any one's range of vision. The other favorite embellishment is a real lace tulle, measuring more than four inches from wing tip to wing tip, and exquisitely wrought on the edges with tiny jet spangles. The body of the butterfly is also of jet, and the whole thing has quite a different appearance from the huge jet butterfly, bespangled with jet sequins, worn by so many.

NOTES AND QUERIES.

FLORIAN STATE ALL THE CAUSES OF THE MEXICAN WAR WAS THIS WAR JUSTIFIABLE?—H. W. H.: The causes leading to the Mexican War are parallel in many respects to those leading to the "Jamaica" war. The Transvaal in 1895-96. A large number of Americans had settled in the Mexican State of Coahuila and Texas, where they enjoyed no rights. In 1857 they rose against the rule of the Mexicans, and in December, 1858, the Republic of Texas, which was recognized by the United States in March, 1837. The two countries agreed that the United States should annex Texas. This was done on Dec. 29, 1845. The war with Mexico followed, the southern republic never having recognized Texas as independent and always having asserted its sovereignty over it. Some historians, like Henry Wilson, Thomas H. Benton, Robert H. Bunsen, others, say that the war was unjustifiable; others approve it.

SUNDAY CONCERTS IN LONDON.—W. H. C.: London has prohibited its Sunday concert, although many of them were of a class highly appreciated by 1,000,000 of the most musical of the London audience in this matter was the outcome of a movement made by the Workingmen's Lord's Day Meet Association. A similar movement in the great cities of the United States would put an end to some of the most immoral exhibitions given in them, and which, strangely enough, are tolerated because they are advertised under the guise of "Sunday concerts" and "musical societies." While our church people are expending millions for church music, the year-overlooking one of the best fields for philanthropic effort right under their very eyes, for it is to say that nothing in our great cities is more demoralizing than the wretched variety shows given on Sunday night.

GOVERNOR ROOSEVELT'S INADEQUATE ADDRESS.—"Ambitious": The paragraph which you refer to is a strong utterance from the new governor of New York State. We must realize, on the one hand, that we need a high ideal, and on the other, that we will fall in accomplishing even this if we do not work through practical methods and with a readiness to face life as it is, and not as we think it ought to be. Under no form of government is it so necessary to combine efficiency and morality, high principle and rough common sense, justice and the sturdiest physical and moral courage, as in a republic.

CUTTING HIS STICK.—"Curious": To cut his stick, in the sense of going away in a hurry, has long been a common expression, though it is not heard by my ears so frequently as it was fifty and fifty years ago. "He's out his stick" equals a run away. "Now then; cut yer stick!" equals be off. In playing cricket when I was a boy, the record runs for each player was watched on a long stick, and runs were only known as "notches" in those days. I have seen the records of bigger matches also recorded on sticks by means of notches, say fifty years ago.

—Most Chinese mandarins pass the whole of their lives without taking a single day of exercise. Under no circumstances whatever is mandarin ever seen on foot in his own turbanic town.

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SPLENDID PICTURES embellish nearly every page of the reading matter. The illustrations depict scenes in almost every part of the world. It contains a vast amount of historical, geographical, educational, political and statistical information comprising a General Description of the World.

EACH STATE.—This Atlas gives about each State the Population for the Past 50 Years, History, Mines of Railroad, Soil, Climate, Productions, Industries, Educational and Religious Interests, Interest Laws, Etc.

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TWO GRATEFUL WOMEN

Restored to Health by Lydia E. Pinkham's Vegetable Compound.

"Can Do My Own Work."

Mrs. PATRICK DANFORTH.

West Winsted, Conn., writes:

"DEAR MRS. PINKHAM:—It is with pleasure that I write to you of the benefit I have derived from using your wonderful Vegetable Compound. I was very ill, suffered with female weakness and displacement of the womb. I could not sleep at night, had to walk the floor, I suffered so with pain in my side and small of my back. Was troubled with bloating, and at times would faint away; had a terrible pain in my heart, a bad taste in my mouth all the time and would vomit; but now, thanks to Mrs. Pinkham and her Vegetable Compound, I feel well and sleep well; do not blot or have any trouble whatever."

"I sincerely thank you for the good advice you gave me and for what your medicine has done for me."

POETRY.

BURNAL OF THE VESTAL VIRGIN.

She meekly folds her hands across her breast,
And gazes for the last time on the sky
Before her face is veiled, she feels an anguish
Deep.

Her guilt is great, her punishment is just,
But still the world is fair. 'Tis hard to die,
Yet agony to live and bear remorse.
Ye gods above, oh, pity and forgive
A soul by guilt allured to sin so base!

The priests have bound her down, and o'er her
face
A mantle dark is thrown, that none may hear
her sobs.

The sad procession slowly moves along:
First come the bearers with the living coe,
And after them the priests in robes;
Then, last of all, a group of loving friends
Who all the pain and shame with her would
share.

And now would follow to the gates of death!
As they pass by, the people stand aside
With sighs profound, and with a solemn gaze;
All know the story of the Vestal's priestess pure,
Should fall no low, forget her solemn vow,
And tamper with her son's fair purity.

They near the place her living grave shall be;
Around the smiling vineyard, and behind,
Some six miles on her throne of bliss.
War in the distance, brown and low, the sea
Was first her infant's vision; light and blue,
And where her voice rang in laughter sweet,
She, like an old man, bowed in innocence,
As she, like an old man, bowed in innocence.

The voice of prayer has ceased, and in the hush
That falls upon that weeping group, the priest
Has turned away. With bended head and
With averted eyes, they lay her in the grave.
And from her bed the blessed light of day.
And the priest, who had been kneeling in prayer,
To loving friends, save but his memory.

And shall the temple go unwatched? Ah, no!
On in the dreary night, his son, by pain
And anguish wrung, shall long in vain for death.
The wild wailing by shall seem a voice
From out her grave, to chase away his sleep;
And through his dreams her phantom form shall
glide.

He will not find her there, to gain
Forgetfulness of all, in endless sleep.
—DORA ANN CHASE.

LOVE SONG.

If all the laurels wreaths of fame
Were won for my unworthy head,
What were they worth unless you came
To see your lover's face and head.

It is the covetousness of earth
In one sole sceptre would my grasp,
What would the heavy gold be worth
Unless your hand were mine to clasp?

It is the roses summer know
By pleasure's hand were plucked and strown,
Should I raise up one single rose
If I must cut its stem from you?

There is no laurel but your praise,
The rose is but your counterpart.
You dear delight of all my days,
Yet would I had the sceptre gold.

The laurel tree, the rose and I,
The sceptre for your hands to hold,
The rose and laurel for your hair!
—R. Nesbitt, in Black and White.

THE FAN.

Dear Lady, never was a gift more sweet
Than yours this day—your fan—your fan.
The traveler journeying on from Karaman
To Cairo, southward, scarcely feels more heat
Than we at home—there the dark-veiled feet
And the white-turbaned faces of the fan
Sweep on the face of the traveler.

While here, today, men drop upon the street
In outland coolness of this quiet room,
With half-closed eyes, I lean back in my chair,
And slowly fan me, tread a land of dreams.
I seem to see the Arabian roses bloom;
Soft robes of Ceylon roses from her streams
And Persian eglantine in the garden.

—LLOYD MILLIN, in Collier's Weekly.

MATURITY.

Dear as thou art, thou shalt be still more dear
When growing life hath more ennobled thee,
And touched thy beauty with maturity.
For not alone shalt thy young bloom of gold—
A fuller loveliness than June unfolds,
And fairer ruddiness as the year grows old.

And I who kiss thy lips and say "A rose!"
Shall kiss more reverently when she shows
Her past presence in the maturity of her
—Pall Mall Gazette.

How do I love thee? Let me count the ways:
I love thee to the depth and breadth and height
My soul can reach, when feeling out of sight
For the ends of Being and Ideal Days.

I love thee to the level of every day's
Most quietude, by sun and candle-light,
I love thee purely, as they turn from praise,
I love thee with the passion past to use
In old-time griefs, and with my childhood's faith,
I love thee with a love I seemed to lose
With my lost illusions, I love thee with the breath
Smiles, tears, of all my life, and if I choose,
I shall love thee better after death.

—Elizabeth Browning.

A Midnight Masquerade.

"Snowbound in a country house in the dead of
winter. What crazy freak prompted me to come
out here at this season of the year?" and Mildred
Osborne prepared her pretty face against the
casement and frowned upon the bleak New Eng-
land landscape, hill, dale, and lonely highway,
now daily veiled through a mist of falling snow-
flakes, and the swift descending twilight of the
winter day.

"At this moment in the city the gay world is
preparing for an evening's pleasure; there will be
balls, routs, receptions, without number, con-
cessos at the Metropolitan, plays, concertos, at
the Grand Opera, and a host of other pleasures
which I should like to share in a week." And she
turned to her companion, who sat in the glancing
firelight of the great old-fashioned kitchen,
laughing at her discomfiture.

"I suppose habit has hardened me to the
situation, Mildred. Never having tasted of the
forbidden fruit, I am content with beans and
brown bread. And when I think of the snow-
flakes, and the cold, and the darkness, and the
loneliness, I am content." she added humbly.

"Kitty, there you're mistaken. Wouldn't it
like to laugh you on the world for one short
season; you learn the ropes, and you'd be a
howling success. You don't half know your
point, child; properly dressed and presented,
with a spice of vanity, a touch of coquetry to
enhance your charms, you'd take the town."

"What then, Mildred, gravely."
"What then? A season of gaiety and con-
quest, followed by a brilliant marriage."

"Thank you, Mildred. I think that I should
prefer to stay at home," was the quiet response.
"You don't seem to have any objection, I suppose
you don't know the world, and I don't know the
world, child; properly dressed and presented,
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YOUTHS' DEPARTMENT.

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CURIOUS FACTS.

—About twenty new books are published
daily in Great Britain.

—A single human hair will support four
ounces without breaking.

—The Nile river is more highly regarded
today than any other, was first used in A.D. 1875.

—There are thirty-four centenarians in Eu-
rope, of whom twenty-three are women. Statis-
tics show that for every two male centenarians
living during the last ten years there have at
least been three females over one hundred years
of age.

—By different nations every day in the week
is set apart for public worship.—Sunday by the
Christians, Monday by the Greeks, Tuesday by
the Persians, Wednesday by the Assyrians,
Thursday by the Egyptians, Friday by the
Turks and Saturday by the Jews.

—Each soldier's uniform, with cape overcoat
requires eleven and a quarter square yards of
cloth. Hence the cloth for the 371,000 men
would cover 644 acres, or a little over a square
mile. At \$18.65 a suit it would cost \$5,166,080.

—The Queen of Italy weighs 176 pounds.
Queen Victoria, 171.6 pounds. The Queen of
Spain 147.4 pounds. The Queen of Belgium 145
pounds. The German Empress 136.4 pounds. The
Queen of Portugal 133 pounds. The Czarina 136.8
pounds. The late Empress of Austria 136.8
pounds.

—In 1860 there were 150 silk mills in the
United States, worth something over \$5,000,000.
In 1890 there were 473, valued at over \$97,000,000.
In 1860 our manufacturers of silk sup-
plied 100 per cent. of the domestic
consumption; today it is estimated that eighty-
five per cent. of the silk goods used in the United
States is of domestic make.

—As the result of a wage survey of some
thousand men, it was found that the average
man in the United States is worth \$1,000 more
than he is in the United Kingdom.

—A French writer notes that though a few
men are exposed to the danger of being
killed by lightning, the danger is not so great as
it is in the United States.

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FARMS FOR SALE.

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